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QUALITY PRESERVATIVE FOR FOOD

## Abstract:

PURPOSE: To obtain the title preservative improved in freshness-preservative effect by adding tocopherol and/or rosemary extract to an extracted product from tea leaves.

CONSTITUTION: The objective food quality preservative can be obtained by adding tocopherol and/or rosemary extract and furthermore, if needed, gallic acid to an extract from tea leaves. Addition of gallic acid will have greater effect. This preservative will especially be effective when applied to marine products or processed marine products.

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